

Taco Pizza

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 15-20 minutes

Makes approx. 12 3x4" pieces

CChints: The trick to a great crisp crust is to pre-bake the crust. Put your favorite taco toppings on this pizza and enjoy.



- 1 prepared pizza dough from a pop-type tube, thin crust
- 1 medium onion, diced
- 1 cup of jarred pizza sauce
- 1-1/2 pound lean ground beef, cooked
- 1 envelope taco seasoning
- 1/2 cup water
- 5 plum tomatoes, sliced 1/4 inch thick
- 1/2 cup black olives, sliced
- 1 cup shredded mozzarella or cheddar cheese
- Garnish with toppings, sliced avocado, sliced green onions
- 1 cup reduced fat sour cream
- Garnish with 2 tablespoons chopped Cilantro
- Serve with a side salad and your favorite dressing



Preheat the oven to 425 degrees F. Open can of prepared pizza dough and gently unroll it on a nonstick baking or cookie sheet. Prick the dough 4 times with a fork in 4 different areas of the dough and slightly turn up all edges and let sit until the oven is heated. When the oven is ready, put the pizza dough in the oven to cook for 6 minutes to prebake the crust but not so much that it browns. This will be the beginning of a crunchy crust. While the crust is baking, brown the meat...see below.

In a medium nonstick skillet, over medium heat, brown the meat. Drain on several layers of paper towels and pour off the grease and wipe out the pan with a clean paper towel. Slowly add the water to the pan and stir in the taco seasoning over medium heat. Add the onions and cook for 2 minutes then return the meat to the skillet and simmer for 5 minutes.

Remove the pizza dough pan from the oven and let it cool while the meat continues to simmer.

You are now ready to assemble the pizza. Spread the sauce over the pizza crust to within about 1/2 inch from the edge. Use a slotted spoon to transfer the meat mixture from the pan to the pizza. Too much liquid will make your pizza crust soggy. Evenly distribute the tomatoes on top. Sprinkle with black olives and cheese and bake for 6-7 minutes until cheese melts and the crust is a golden brown. During this time, do a little clean up and prepare your other toppings and salad.

When the pizza is done remove it from the oven. Let cool a minute or two while you get your pizza cutting wheel. If your wheel is metal it could damage your non-stick pan so you might want to gently remove the pizza from the pan and onto a pizza board or cutting board. Slice into pieces and serve with toppings and your salad.

Caroleicious!